

La nit de les garnatxes: **LIMESTONE**

Tasting note

Intense cherry color; This is a really complex wine with subtle aromas, floral. In the mouth, large, complex, and very persistent.

Pairing

Accepts all types of pairings, recommended for even mild dishes, such as "Cream peas with Perol sausage", as proposed by Michelin star Restaurant "Can Bosch"
Best served between 15 and 17°C.

Grape varieties

100% Grenache



Winemaking

Fermented in controlled temperatures (24-28°C)

Maceration: 28 days;

Alcoholic and malolactic fermentation carried out in French oak barrels (500L).

Soft filtering.

Aging

4 months in new French oak barrels (228l), light and medium roast

Vineyards

Ground limestone; Fragmented rock that creates paths for the roots in search of water. In rain, water circulates with ease, but there is no water retention. So the roots are deep, searching for compact ground.

The soil is less acidic.

Vintage

Manual

Mid September

750 to 1000gr per vine

25-35hl / ha

Producción total

4.000 bottles (0.75L)

Awards and ratings

La Guía de vins de Catalunya 2019:

- La Nit de les Garnatxes Calissa 2017: 92p.

James Suckling tasting 2018:

- La Nit de les Garnatxes Limestone/Calissa 2016: 92p. Very charming and floral, medium-bodied grenache with a gracefulness and delicacy that carries through the long finish. Drink or hold.

La Guía de vins de Catalunya 2018:

- La Nit de les Garnatxes Calissa/Limestone 2016: 9,13p.

La Guía de vins de Catalunya 2017:

- La Nit de les Garnatxes Calissa/Limestone 2015: 9,14p.

The wine advocate 2016:

- ***La Nit dels Garnatxes Calissa 2015: 88 Points.*** The wine is intensely fruity and young, with a bit of a raw nose reminiscent of young must. It's fresh and straightforward, with fine tannins and good freshness.

"It seems like some deep changes have happened at the cooperative of Capçanes with a new technical team and a new direction towards finer, more complex and delicate wines with judicious use of oak, fruit-driven and fresher."